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AIB International Delivers Solutions for Baking Workforce and Education Shortage

Manhattan, Kansas – The baking industry is bracing itself for a significant transformation in the next five to 10 years when an entire skilled workforce is expected to retire. But according to a recent study released by the American Bakers Association (ABA) and American Society of Baking (ASB) the biggest industry challenge will be to both fill those jobs and find workers with the skills needed to take on roles that are becoming more technologically advanced.

The multi-phase study, “Workforce Gap in U.S. Commercial Baking: Trends, Challenges and Solutions”, highlighted several key factors:

- The baking industry is lacking employees at all levels who demonstrate leadership, and who have the needed problem solving and technical skills.
- The increased use of automation/robotics is opening doors for employees with mathematical skills.
- Companies anticipate a growing shortage among unskilled production positions and an increase in the need for scientists.

"We set out to quantify the workforce gap challenge facing the industry, but more importantly to identify and build support for comprehensive solutions," said ABA President & CEO Robb MacKie. "The good news is the baking industry has a wealth of assets to help find solutions, including the critically important training capabilities at AIB. AIB is the cornerstone for skills development for a successful and purpose-filled career in the baking industry."

AIB International is uniquely positioned to help the baking industry in all areas of production. The newly launched, Certified Bread Specialist-Industrial, is one of the many solutions employers can use. This career path competency program for baking professionals delivers a combination of e-learning and instructor-led seminars to further enhance students’ knowledge of the function of ingredients and every baking step along the way.

“Since 1919 AIB has been bringing the latest in baking skills and training to future industry leaders,” said Brian Strouts, Vice President, Baking & Food Technical Services. “Making time to learn the needed on-the-job skills is increasingly becoming an issue, which is why we’re focused on growing our online courses and e-learning offerings. We know it’s an investment in both money and time to bring bakers up to speed, so we’re working to make our programs more convenient and efficient.”

AIB International’s baking foundations seminars also provide a hands-on component. The Foundations: All About Baking course focuses on the basics of wheat and flour, trends in baking and equipment used in baking. These world-class seminars, delivered by industry experts, equip today’s bakers with a
competitive advantage and skills that industry demands. The next Foundations: All About Baking seminar offered is Oct. 17 – 21 in Manhattan, Kan. Online registration is open.

Learn more about AIB International’s wide array of baking training and be sure to subscribe to our Food First, our blog, to receive the latest industry information.

About AIB International
AIB International empowers clients worldwide to elevate their food safety and production process capabilities by developing and delivering application-oriented learning, consulting, and value-added services. To find out more about AIB International please visit us at www.aibonline.org or call 800-633-5137.

About the American Bakers Association
The American Bakers Association (ABA) is the Washington D.C.-based voice of the wholesale baking industry. Since 1897, ABA has represented the interests of bakers before the U.S. Congress, federal agencies, and international regulatory authorities. ABA advocates on behalf of more than 1000 baking facilities and baking company suppliers. ABA members produce bread, rolls, crackers, bagels, sweet goods, tortillas and many other wholesome, nutritious, baked products for America’s families. The baking industry generates more than $102 billion in economic activity annually and employs more than 706,000 highly skilled people.

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